

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.25 / DOZ \$14.95

Dry Rubbed, Alabama White Sauce

2 OZ DEATH RELISH \$1

BBQ NACHOS \$13.75

PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN

Three Housemade Salsas, Sharp Cheddar and Monterey Jack Cheeses, Pickled Jalapeños, Crema, Guacamole, Chimichurri

SUB CHOPPED BRISKET ADD \$2.00

BAKED QUESO \$9.25

Chorizo, Charred Poblanos, Grilled Corn, Jalapeño, Cilantro, Cotija, Salsa Roja, Green Onion, BBQ Tortilla Chips

TOTS \$5.75

SALADS

HOME TEAM SALAD* \$11.50

Garden Mix, Grilled Corn, Tomatoes, Cucumbers, Toasted Pepitas, Smoked Poblano Vinaigrette

GREEN SALAD* \$11.50

Cabbage, Garden Mix, Shaved Fennel, Cilantro, Parsley, Celery, Jalapeño, Chimichurri, Lemon Vinaigrette

**Add Pulled Pork, Chicken, or Black Beans for \$2.95
Brisket for \$3.95*

SANDWICHES

ADD SLAW \$.75 ADD SAUSAGE \$2 Choice of One Side

PULLED PORK \$11.95

Brioche Bun, House Pickles, Onions

PULLED CHICKEN \$11.95

Brioche Bun, House Pickles, Onions

SLICED/CHOPPED BRISKET \$12.95

Brioche Bun, House Pickles, Onions



126 WILLIMAN STREET
CHARLESTON, SC 29403
843-225-7427 X 4

MAKIN BACON
SINCE 2006

HOMETEAMBBQ.COM
KITCHEN OPEN DAILY
11:00 - 1 AM

BRUNCH

DEILED EGGS (3) Chicken Cracklin'	\$3.50	Fiery Don's BRUNCH BURGER	\$12.95
		2 - 4 oz. Patties, Bacon, Egg, American Cheese, Harissa Aioli, Brioche Bun, Choice of Side	
MIGAS TACOS	\$9.50	SPICY FRIED CHICKEN SANDWICH	\$11.95
Scrambled Egg, Pulled Chicken, Cracklin, Guacamole, Salsa Roja, Cotija, Cilantro		Boneless Thigh, Candied Bacon, Chipotle Hollandaise, Chili Marmalade, Brioche Bun, Choice of Side	
BRISKET & BISCUIT	\$12.95	BREAKFAST SANDWICH	\$8.95
Brisket-Sausage Gravy, Biscuit, Bacon, Sunny Side Up Eggs, Habanero Honey		Egg, Cheese, English Muffin, Housemade Breakfast Sausage or Bacon, Choice of Side	
STEAK & EGGS	\$15.95	FRENCH TOAST	\$9.95
Sliced Brisket, Sunny Side Up Eggs, Loaded Tots (Cheddar & Jack Cheese, Peppers & Onions)		Banana Pudding, Banana-Caramel Rum Sauce, House Bacon	
BREAKFAST BURRITO	\$12.95	HOUSE BACON	\$4.00
Scrambled Eggs, Chorizo, Carnitas, Black Beans, Tots, Salsa Verde, Salsa Roja, Queso, Pork Cracklin'		BREAKFAST SAUSAGE	\$4.00
		HOME FRIES	\$4.00
SHRIMP & GRITS	\$14.95	CHEESE GRITS	\$4.00
Chorizo Green Chile Gravy, Grilled Corn			

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK RIBS, PULLED PORK, HOUSEMADE SAUSAGE, & TURKEY

Served With **CHOICE OF 3 PINT SIZED SIDES, WHITE BREAD, HOUSE PICKLES & ONIONS**

(SERVES 4-6) **\$65**

ADD BRISKET (SLICED OR CHOPPED) \$6 | MAKE IT A FULL RACK \$10

MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Platter includes Two Sides, White Bread, House Pickles, Onions

	PLATTER	PER LB.
PULLED PORK	\$13.75	\$14.95
PULLED CHICKEN	\$13.75	\$14.95
SLICED/CHOPPED BRISKET	\$16.95	\$18.95
SMOKED TURKEY	\$12.95	\$15.95

	PLATTER	PER EACH.
SAUSAGE	\$14.50	\$5.00

1/4 CHICKEN \$11.50 \$7.95
White or Dark Meat

1/2 CHICKEN \$15.95 \$11.95
All White Meat Add \$2

HALF RACK \$16.95 \$12.00
St Louis Cut Ribs

FULL RACK \$24.95 \$23.00
St Louis Cut Ribs

COMBO PLATTERS

PULLED PORK, PULLED CHICKEN, SMOKED TURKEY, SAUSAGE OR 1/4 CHICKEN

TWO MEAT PLATTER \$17.50

THREE MEAT PLATTER \$20.50

SUB 1/2 RACK RIBS ADD \$6

SUB CHOPPED OR SLICED BRISKET ADD \$4

SIDES \$3.75 PINTS \$7.50

MAC & CHEESE	CUCUMBER & TOMATO SALAD	SMOKED CHICKEN & WHITE BEAN CHILI
COLE SLAW	BRUNSWICK STEW	HASH & RICE
COLLARD GREENS	BAKED BEANS	

THE SIDE PLATE \$13.75
4 Sides, Grilled Bread, House Pickles

**Nuts, Dairy, Gluten, Allium, Fish and Shell Fish are all prepared in our kitchen, Please alert your server to any Allergies, Dietary needs or Restrictions*

HOME TEAM

Frozen

GAME CHANGER

GOLD CARIBBEAN RUM,
SPICED CARIBBEAN RUM,
ORANGE JUICE,
PINEAPPLE JUICE,
CREAM OF COCONUT,
AND A DASH OF
FRESH NUTMEG

\$8 / \$10

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED
COFFEE, COCOA NIBS, SMOKED SALT

\$9 / \$11



HOME TEAM BBQ
DOWNTOWN CHARLESTON
126 WILLIMAN STREET
843.225.RIBS
HOMETEAMBQ.COM

OTHER LOCATIONS:

WEST ASHLEY
SULLIVAN'S ISLAND
ASPEN CO

f @HOMETEAMBQ
@HTBBQ

COCKTAILS

WHITE SANGRIA \$10 / \$35
Elderflower, Peach, Ginger, & Seasonal Fruit

MARKET DAIQUIRI \$8
GrowFood Shuler Farms Pickled Strawberries,
Plantation 3 Star Rum, Fresh Lime, Thyme
(Spring has Sprung)

SIMPLE MAN \$12
Jim Beam Bonded, Peach, Fresh Lime, Sweet Tea Ice
(a relaxing porch sipper)

POP'S OLD FASHIONED \$12
Virgil Kaine Rye, Malted Syrup, Cacao, Molé Bitters
(a Whopper of a classic)

CHAMOM'MULE \$12
Cathead Vodka, Chamomile Honey, Yuzu, Ginger Beer,
Hopped Grapefruit Bitters
(floral, tart, and gingery)

RUB IS A BATTLEFIELD \$12
Illegal Mezcal, Altos Reposado, Rub Infused Agave,
Fresh Pineapple, Lime
(dry rubbed margarita with a bit of smoke)

THE WILD RUMPUS \$12
Milagro Blanco, Aperol, Passionfruit, Death Relish Agave,
Fresh Lime, citrus salt
(bright, refreshing, and a wee bit spicy)

HOME TEAM MICHELADA \$6
Coors Banquet, Natural Blonde, Pepper Vinegar, Dry Rub,
Home Team Hot Sauce, Lime

BIG FANCY BEER

BIRDS FLY SOUTH RUSTIC SUNDAY 750^{ML} 7.0% \$20
RYE FARMHOUSE SAISON

BREAKSIDE WANDERLUST 22^{oz} 6.2% \$15
AMERICAN IPA

GREAT DIVIDE YETI 22^{oz} 9.5% \$15
IMPERIAL STOUT

WESTBROOK MEXICAN CAKE (2018) 22^{oz} 10.5% \$35
IMPERIAL STOUT

BEER

DRAFT
HOME TEAM 'NOSE TO ALE' GOLDEN \$5
E.O.B.C. 'F' IS FOR EFFCANCER AMBER \$5
BLACKBERRY FARM CLASSIC SAISON \$7
BROOKLYN 'BEL AIR' SOUR ALE \$7
COOPER RIVER PORTER (NITRO) \$7
FOUNDERS 'ALL DAY' SESSION IPA \$7
FREEHOUSE ROTATING TAP \$8
MUNKLE 'GULLY WASHER' WIT \$7
NEW BELGIUM 'HEMPEROR' HEMP PALE ALE \$7
PALMETTO 'HUGER STREET' IPA \$7
REVELRY BREWING 'POKE THE BEAR' PALE ALE \$7
WÖLFFER ROSE CIDER 10 OZ. \$8

PACKAGED
ALLAGASH SAISON \$7
ANDERSON VALLEY FRAMBOISE ROSE GOSE \$6
AUSTIN EASTCIDERS ORIGINAL DRY CIDER \$6
BOLD ROCK CAROLINA APPLE CIDER \$6
CIGAR CITY JAI ALAI IPA \$6
COAST DEAD ARM PALE ALE / HOPART IPA / KÖLSCH \$7
COAST BOY KING DOUBLE IPA \$8
DEVIL'S BACKBONE VIENNA LAGER \$6
FREEHOUSE FOLLY'S PRIDE BLONDE \$6
FOOTHILLS JADE IPA \$6
HOLY CITY PARADISE SESSION IPA \$6
HOUSE BEER LAGER \$5
ISLAND COASTAL LAGER \$6
KNEE DEEP BREAKING BUD IPA 16 OZ. \$9
LAGUNITAS '12TH OF NEVER' ALE \$6
LEFT HAND MILK STOUT (NITRO CAN) \$7
LONERIDER SHOTGUN BETTY HEFE \$6
LO-FI MEXICAN LAGER \$5
MODELO ESPECIAL \$5
SHINER BOCK \$6
SOUTHBOUND SCATTERED SUN BELGIAN WIT \$6
SWEETWATER GOIN' COASTAL PINEAPPLE IPA \$6
TERRAPIN HI-5 IPA \$6
TERRAPIN RECREATIONALE \$6
WESTBROOK GOSE / ONE CLAW / WHITE THAI \$6

WINE

ON TAP GL / LTR
WHITE OR RED \$9 / \$32

SPARKLING
PROSECCO, ZONIN, VENETO, IT, NV (187 ML) \$9

ROSÉ
ALLOY WINE WORKS "EVERYDAY ROSE" 16^{oz} CAN \$17
WÖLFFER ESTATES ROSE \$10 / \$38

WHITE BOTTLES
TERRET VERMENTINO, MARIUS, FRANCE '10 \$42
VERMENTINO, LA SPINETTA, TUSCANY, IT '14 \$44
"BOREALIS", MONTINORE ESTATES, WILLAMETTE, OR '14 \$38
SAUVIGNON/RIBOLLA/SEMILLON, MATTHIASON, NAPA, CA '13 \$65
PINOT GRIS, WEINGUT WINTER GRAUBURGUNDER, GERMANY '14 \$48

RED BOTTLES
MALBEC, SUSANA BALBO, MENDOZA, AR '15 \$48
PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 \$50

DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA:
FOUNTAIN SODA \$2.75
-Coke, Diet Coke, Sprite, Mr. Pibb, Pink Lemonade
BOTTLED SODA \$3.50
-Coke, Cheerwine, Orange Fanta, Sundrop,
IBC Root Beer, Cream Soda
CANNONBOROUGH BEVERAGE CO. SODAS \$4.00
-Grapefruit Elderflower, Loral Lemon